

2020

Food Establishment Construction Guide



Food Establishment Construction Guide

October 2020



Food, Lodging and Pools

505 Fourth Ave. S., Room 520

Minneapolis, MN 55415

612-673-3000

healthreview@minneapolismn.gov

<http://minneapolismn.gov/health/inspections/index.htm>

For reasonable accommodations or alternative formats please contact Minneapolis Health Department at 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users can call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700, Yog xav tau kev pab, hu 612-673-2800, Hadii aad caawimaad u baahan tahay 612-673-3500.

Table of Contents

Purpose	3
Plan Review Requirements	3
Plan Review Process	4
Licensing Process	5
Contents of a Plan	5
Menu	5
Floor Plan	6
Room Finishes.....	6
Floors.....	6
Cove Base	7
Walls.....	7
Ceilings	8
Non-food Areas	8
Room Finish Schedule Summary	9
Equipment	10
Equipment Design and Construction	10
Sinks	11
Handwashing Sinks	11
Manual Warewashing Sinks.....	11
Food Preparation Sinks	11
Mop and Other Sinks	11
Warewashing Equipment.....	12
Mechanical Ventilation Requirements.....	12
Equipment Numbers and Capacity	13
Water Heater.....	13
Cabinets and Countertops	13
Cabinets.....	13
Countertops	14
Material Descriptions	14
Utilities	15
Plumbing and Wastewater Disposal	15
Water Supply.....	15

Purpose

The purpose of this guide is to be used as a tool by individuals and business owners who wish to build a new retail food facility, convert an existing space into a retail food facility, or remodel an existing food facility within the City of Minneapolis. Construction, equipment, and physical facility standards outlined in this guide are based on the minimum requirements of the [Minnesota Food Code](#) and Minneapolis [Code of Ordinances](#).

Plan Review Requirements

Minnesota Rule 4626.1720 outlines when a plan review is required for a retail food establishment. Per the rule, a plan review is required before beginning:

- Construction of a food establishment.
- Conversion of an existing structure for use as a food establishment.
- Extensive remodeling of a food establishment or a change of type of food establishment or food operation.
- Addition or change of equipment that requires gas, plumbing or mechanical connection or permit.

Understanding what is an extensive remodel or change in food operation is important. Here are some examples of when plan review is, and is not, required.

When plan review is required:

- Changing the layout of the food preparation or service area. This includes moving equipment or cabinetry.
- Changing the menu that results in new cooking equipment to be installed.
- Changing or installing gas, mechanical and plumbing connected equipment.

When plan review is not required:

- Replacing like-for-like equipment except for gas, plumbing or ventilation connected equipment such as replacing an old refrigeration unit with a new refrigeration unit in the same footprint.
- Moving or replacing non-food related equipment such as changing signs or doing exterior work.
- Replacing room finishes such as removing old FRP and replacing it with new FRP, tile or stainless steel.

Change of Ownership

Instead of constructing a new food establishment some operators consider purchasing an existing facility to start their new food business. If the new firm is taking over ownership of an existing facility that is currently operating and there is no change in the menu, equipment, or facility layout then no plan review is required.

Alternatively, there are a number of different circumstances in which a new operator purchases an existing firm that will require a formal plan review. Some situations that may require plan review include:

- Purchasing a facility that is currently operating but changing the menu, equipment, or facility layout.
- Purchasing a facility that was previously licensed by the City of Minneapolis or state regulatory agency but has been closed for a period of time.

Plan Review Process

If you plan to start construction of a new food establishment business or want to remodel, alter, expand or upgrade an existing one in the City of Minneapolis, submission of a food establishment [plan review application](#) is required. Please visit the [Health Dept's Plan Review](#) website or [Minneapolis Business Portal](#) one, or make an appointment at the [City of Minneapolis Service Center](#) where dedicated City staff will help you navigate the process of submitting plan reviews, licenses, and permit applications required for your business.

Minneapolis Development Review (MDR)

Public Service Center
505 Fifth Ave. S., Room 220
Minneapolis, MN 55415
Phone: 612-673-3000

The food establishment [plan review application](#) must be submitted electronically to MDR either through the City's [Electronic Plan Submission \(ProjectDox\) site](#), or by emailing it directly to development@minneapolismn.gov. Once MDR receives your application, you'll be sent a temporary password to use on the ProjectDox website to upload the required documents listed in the Contents of a Plan section of this guide.

The food establishment [plan review application](#), [fees](#) and all required information listed in the Contents of a Plan section of this guide must be submitted at least 30 days before beginning any construction, remodeling or conversion of an existing structure to a food establishment. If you begin work before plans are approved, City of Minneapolis may order work to stop when it determines work may lead to noncompliance.

Plan reviews are reviewed in the order they are received and often approved within 2 weeks of being received by the Health Department. If your application is incomplete, the review may take longer. Your assigned plan reviewer may contact you to request any missing or additional information. Changes to your proposed plan may be required during the plan review process. Please do not begin your project until after your plans are approved.

When your plan is approved by the Health Department, you will be notified via ProjectDox site where you can download a stamped copy of your plan along with the approval letter. Copy of your approved plan and plan approval letter must be maintained on site throughout the project. The facility must be constructed based on the parameters outlined in the plan review approval letter.

If you have questions about the food establishment plan review requirements, please email the Health Department's Plan Review Team at healthreview@minneapolismn.gov or call 311 or 612-673-3000 and ask for a Health Department Plan Reviewer.

Final Health Inspection

Once your construction or remodel project is near completion, contact your assigned Plan Reviewer as listed on your plan review approval letter to schedule a final health inspection at least 14 days before the intended opening date of the business. The final health inspection covers all aspects of your approved project, including:

- Ensuring equipment is present, correctly installed and operational.
- Ensuring floor, wall and ceiling finishes are installed as approved.
- Ensuring mechanical and plumbing installations are approved and inspected by appropriate City inspectors.

Licensing Process

The Minneapolis Health Department does not issue a business license or grant final permission to open your business. You must contact [Minneapolis Business Licensing](#) to apply for and obtain the proper food license to operate your business. Information about [fees](#) and applications for the various types of [food licenses](#) can be found on the Business Licensing website or by contacting them at 311 or **612-673-2080**. You can also stop by the MDR Customer Service Center to speak with a Business Licensing staff and get a copy of Minneapolis food license applications.

Contents of a Plan

Information that is submitted as part of the plan review process is crucial to the success of the project. Submitting complete information will help speed up the process. The contents of the plan must include:

- A detailed description of the project.
- A detailed menu or list of food to be served or sold.
- The proposed layout drawn to scale with the food equipment locations, including employee restrooms, water heater, and mop sink.
- The finish materials of the floors, walls, and ceiling for the facility.
- List of equipment and specification sheets.
- Countertop and cabinetry shop drawings.
- Any other information required.

Being detailed about your operation is helpful to the plan review officer. The more information that is provided on the front end will result in a smooth review process.

Menu

All licensed food facilities must have a menu (list of food items to be served or sold). The menu is an important part of the plan review process. The menu helps to determine whether the equipment and physical facilities will meet the needs of the business. A detailed menu must be included with the submitted plan review application materials. This document should include all alcoholic and non-alcoholic beverages, as well as all prepared and packaged food items. Menus may simply consist of a general list of food items that will be served or sold and should include any seasonal, off-site, and banquet or catering menus. Include a written explanation of any details to be considered that may affect type of equipment that may or may not be needed.

Menu items that involve [specialized processes](#) require submission of a HACCP plan that must be reviewed and approved by the Minneapolis Health Department (MHD) before serving such foods. Visit [Minneapolis HACCP website](#) for details of food products and processes that require a HACCP plan and to download sample templates of various HACCP plans.

Floor Plan

A detailed floor plan (layout) must be submitted for review. The floor plan can be in the form of an architectural blue print or a hand-drawn sketch. Either way, the floor plan must be drawn to scale. It must identify all rooms within the establishment where food equipment and food items are prepared, served and stored. The plan must provide detailed equipment and cabinetry layout including coolers, hand washing sinks, warewashing sinks, food prep sinks, mop sinks, dry storage areas, restrooms, etc.

Room Finishes

A Room Finish Schedule is required as part of the plan review application and must be submitted for review. Provide details of the proposed materials for all floors, cove base, walls, and ceiling surfaces in the facility. Ensure that each area where food is stored, prepared, or washed is included as well as areas for customer self-service, toilet rooms, janitorial rooms, and equipment warewashing areas. The finishes for each room will be reviewed from a risk-based stand point by the consideration of the menu, equipment, and intended purpose of each space. In general, room finishes must be smooth, nonabsorbent, durable, and easily cleanable. Exceptions to the room finish guidelines listed below will be reviewed on a case by case basis.

Floors

Floors shall be constructed of smooth, durable, nonabsorbent, grease-resistant, and easily cleanable materials that have been approved by the regulatory authority. Examples of approved floor finishes are quarry tile, ceramic tile, porcelain tile, terrazzo, and a poured flooring system.

Tile Floors

Tile is a commonly proposed floor finish in retail food establishments. Approved tile floor options include: quarry tile, ceramic tile, and porcelain tile. Tile grout should be made of a durable material for ease of cleaning and maintenance. The manufacturer's specifications must be followed during the installation process.

Poured Flooring Systems

Poured flooring system is a multi-component flooring product that is installed in a specific manner at a minimum installation thickness of 1/8 "-1/4" depending on the product. This type of flooring is not a sealant or a coating. If a poured flooring system is proposed for installation, a specification sheet must be submitted for review that includes technical information about the product. The specification sheet should include the installation thickness, service temperature range, common application settings, water absorption level, and a statement from the manufacturer recommending installation in a food facility. **A sample of the floor product is also required** to be submitted for evaluation prior to approval. Examples of poured flooring system materials include but are not limited to, epoxy resin, polyurethane concrete, urethane, urethane concrete, and methacrylate.

Other Approved Flooring

Other approved flooring finishes may include, but are not limited to, vinyl or composite vinyl depending on proposed location. Vinyl flooring may be approved for installation if the manufacturer's specifications allow it for the intended use and it meets NSF Standard 52. Composite vinyl flooring like Protect All may also be approved for installation depending on the intended use and the installation location. If a firm chooses to propose one of these

flooring finishes or a different product, the manufacturer's technical specifications and a sample of the product must be submitted for review and approval.

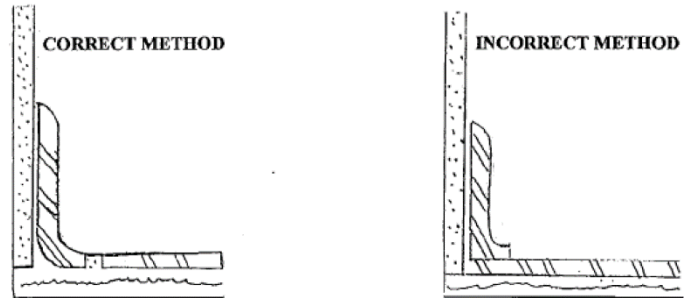
Unapproved Flooring

Unapproved flooring finishes include, but are not limited to, sealed concrete, vinyl (sheet and tile), and carpet. These finishes are not approved for installation in kitchens, deli areas, food preparation rooms, dishwashing areas, janitorial areas, or any other room of an establishment as determined by the regulatory authority.

Cove Base

A cove base with a radius transition must be installed at all floor/wall junctures. Typically, the cove base finish shall be the same as the approved floor material in each area of the facility. stainless steel and vinyl screed cove base that has been provided by the manufacturer is approved for walk-in cooler and walk-in freezer installations.

Cove Base Installation



Walls

In general, wall finishes must be made of smooth, nonabsorbent, and easily cleanable materials. Commonly approved wall finish materials include fiberglass-reinforced plastic (FRP), ceramic tile, stainless steel, and in some cases painted sheetrock. Certain areas of a facility, such as dry storage rooms or food preparation areas, may require different wall finishes. Refer to the information below for the minimum required wall finishes in specific areas of a food establishment.

Dry Storage Areas

Dry storage rooms and other non-splash areas of a retail food establishment may have painted sheetrock or epoxy painted concrete block as minimum wall finish materials.

Food Preparation Areas

Food preparation rooms and other splash areas of a retail food establishment where there are hand sinks, warewashing, or mop sinks require the installation of FRP, ceramic tile, or stainless steel on the wall as a minimum finish.

Cooking Equipment

Insulated stainless steel panels, stainless steel sheets, or ceramic tile must be installed on the walls near cooking equipment. The material must extend from the cove base up to the ventilation hood. FRP is not approved for installation behind cooking equipment.

Ceilings

In a retail food establishment, the general requirements for ceiling finishes are that they must be smooth, nonabsorbent, and easily cleanable. In areas where a food employee is operating approved ceiling finish materials include smooth vinyl coated tiles or painted sheetrock. The permitted finish must be installed in food preparation areas, warewashing rooms, storage rooms, and other areas as required. Exposed studs, joists, and structural ceilings are permitted in bar and retail areas where no open food is handled aside from beverage service. Fissured, perforated, or rough acoustical ceiling tiles are not permitted for installation in food service areas.

Non-food Areas

Include proposed locations for non-food areas such as toilet rooms, storage of employee personal items, garbage and recyclables and laundry facilities. Provide non-food areas to meet the needs of your establishment.

Toilet rooms

If public toilet rooms are not available, provide at least one toilet and handwashing sink for employee use. Refer to [Minnesota Rules, chapter 4714](#), plumbing code, for minimum number of toilets required for your food establishment. Completely enclose the toilet room(s) and provide a tight-fitting and self-closing door.

Garbage and recyclables

Provide an area separate from food preparation and storage areas for collection and storage of garbage and recyclable materials.

Use concrete, asphalt, or other nonabsorbent material for outdoor garbage and recyclable material storage areas. The pad must be smooth, durable and graded to drain.

Personal items

Lockers or other suitable facilities must be used for the orderly storage of employee clothing and other possessions.

Laundry facilities

If laundry facilities are provided on-site, locate the washer and dryer to prevent contamination of food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

Room Finish Schedule Summary

Legend	
Approved	YES
Not Approved	NO
Pre-Approval Required	PAR


Floor Finish Summary	Food Prep and Warewashing	Dry Storage	Walk-In Cooler, Walk-In Freezer	Customer Self-Service Areas
Poured Flooring System	PAR	YES	PAR	YES
Quarry/Ceramic/Porcelain Tile	YES	YES	YES	YES
Composite Vinyl	PAR	YES	PAR	YES
Vinyl (Sheet or Tile)	NO	YES	NO	YES
Laminate	NO	YES	NO	YES
Wood	NO	NO	NO	PAR
Carpet	NO	NO	NO	PAR
Cove Base Finish Summary	Food Prep and Warewashing	Dry Storage	Walk-In Cooler, Walk-In Freezer	Customer Self-Service Areas
Poured Flooring System	PAR	YES	PAR	YES
Quarry/Ceramic/Porcelain Tile	YES	YES	YES	YES
Composite Vinyl	PAR	YES	PAR	YES
Stainless Steel	PAR	YES	YES	YES
Screed	NO	NO	YES	YES
Wood	NO	NO	NO	YES
4" Vinyl Base	NO	YES	NO	YES
Coved Transition Strip	YES	YES	NO	YES
Wall Finish Summary	Food Prep and Warewashing	Dry Storage	Walk-In Cooler, Walk-In Freezer	Customer Self-Service Areas
FRP	YES	YES	NO	YES
Ceramic Tile	YES	YES	NO	YES
Stainless Steel	YES	YES	NO	YES
Painted Sheetrock	NO	YES	NO	YES
Cooler/Freezer Panels	YES	YES	YES	YES
Decorative Wall Tile, Brick	NO	NO	NO	YES
Ceiling Finish Summary	Food Prep and Warewashing	Dry Storage	Walk-In Cooler, Walk-In Freezer	Customer Self-Service Areas
Painted Sheetrock	YES	YES	NO	YES
Vinyl Coated Tiles	YES	YES	NO	YES
Non-Galvanized Metal	YES	YES	NO	YES
Cooler/Freezer Panels	YES	YES	YES	NO
Structural	NO	PAR	NO	PAR
PVC Plastic Panels	YES	YES	NO	YES
Plexiglass	YES	YES	NO	YES
Wood	NO	PAR	NO	PAR

Equipment

Equipment Design and Construction

- A. The following equipment, including types of equipment listed in this part that are custom fabricated, must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment:
- Manual warewashing sinks.
 - Mechanical warewashing equipment.
 - Mechanical refrigeration units except for units or equipment designed and used to maintain food in a frozen state.
 - Walk-in freezers.
 - Food hot-holding equipment.
 - Cooking equipment, except for microwave ovens and toasters.
 - Ice machines.
 - Mechanical slicers.
 - Mechanical tenderizers and grinders.
 - Food preparation surfaces including sinks used for food preparation.
- B. Exhaust hoods must meet the requirements in the Minnesota Mechanical Code, Minnesota Rules, chapter 1346.
- C. Vending machines and machines used to dispense water or food must be certified or classified for sanitation by an ANSI-accredited certification program or be accredited to meet the standards of the National Automatic Merchandising Association (NAMA) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines.
- D. Vending machines that vend water must meet the standards in Minnesota Rules parts 1550.3200 to 1550.3320.
- E. If a standard developed by an ANSI-accredited standards developer is not available for a piece of equipment specified in item A, the equipment must:
- Be designed for commercial use.
 - Be durable, smooth, and easily cleanable.
 - Be readily accessible for cleaning.
 - Have food-contact surfaces that are not toxic.
- F. Used equipment may be approved as part of your plan if it:
- Met existing applicable standards when it was manufactured
 - Is in good repair.
 - Is easy to clean.
 - Has non-toxic food-contact surfaces.
 - Does not pose a health hazard.
 - Is approved by the regulatory authority.
- G. Equipment should not be changed or altered from its original design.

Approved Equipment Certifications

Certification Program	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation Listed"	
Underwriters Laboratory (UL) Marked "Classified UL EPH"	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI"	
National Automatic Merchandising Association	
Baking Industry Sanitation Standards Committee	

Sinks

Handwashing Sinks

Provide enough handwashing sinks to meet the needs of the establishment. Install handwashing sinks to provide easy access for all employees who are preparing food, dispensing food or beverages, conducting warewashing, and using the restroom.

Each handwashing sink must be provided with hot and cold water under pressure through a mixing valve or combination faucet. MHD may require splash guards at handwashing sinks to limit contamination of food, beverages, clean equipment or single-use items.

Handwashing sinks must not be used for purposes other than handwashing.

Manual Warewashing Sinks

Provide a three compartment sink with integral drainboard on each end. Each compartment must be large enough to allow immersion of the largest utensil or piece of equipment used in the operation. All compartments and the drainboards must be part of the same piece of equipment. Additional drainboards, utensil racks, or tables may also be required for storing soiled and clean equipment and utensils. The warewashing sink must be supplied with water under pressure with a mixing valve. A warewashing sink must not be used for handwashing or dumping mop water.

Food Preparation Sinks

Provide a designated food preparation sink(s) if the proposed menu includes a food product that requires washing or thawing in a sink. If the establishment handles or prepares ingredients containing raw proteins (fish, meats, poultry, etc.), it must provide either 2-comp food prep sink with integral drainboards on each side, or 2 separate prep sinks; one for thawing and washing raw proteins and another for ready-to-eat foods.

Mop and Other Sinks

Provide at least one floor-mounted mop sink or curbed floor drain with a faucet on each floor of the facility where food operations take place or food and equipment are stored. If there is an elevator or lift in the building, one mop sink may be sufficient if it is accessible to employees cleaning mops or disposing of mop water. The plan should include a way to store mops between uses so that they do not soil or damage walls, equipment, or supplies. The mop sinks must not be used for any other purpose.

Other commonly required sinks in a food establishment may include:

- Dump sink—for bars, blender drinks or espresso operations.
- Dipper well sink—for in-use utensils such as scoops ice cream or espresso operations.

Warewashing Equipment

Include specifications and proposed locations for all commercial dishwashers in submitted plans. Drainboards, utensil racks or tables are required for storing soiled and clean equipment and utensils. Undercounter dishwashers must be installed on six-inch legs, casters, or skids. The mechanical warewashing equipment must be capable of accommodating the largest piece of equipment to be washed, rinsed and sanitized.

Requirements	Chemical Sanitizing	Hot Water Sanitizing
Sanitizer alarm	Audible or visual indicator of low sanitizer level	Not required
Minimum space for drying	Five racks	Three racks
Pre-cleaning area	Spray sink, garbage disposal or other means for disposal of garbage	
Internal dividers (conveyer-type machines)	Baffles, curtains or other internal dividers to keep wash and rinse water separate	
Interlocking door device (ventless dishmachines)	Prevents the door from opening until the vent cycle operation is complete May be an additional accessory for the machine	

Mechanical Ventilation Requirements

Adequate ventilation and make-up air is required for equipment that produces excessive steam, condensation, vapors, obnoxious or disagreeable odors, smoke and fumes. Include specifications and proposed locations for ventilation hoods in submitted plans. Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

Design ventilation systems to prevent grease or condensation from draining or dripping onto food, equipment, utensils, walls, ceiling, linens and single-service articles. Grease filters used in an exhaust ventilation hood or other grease extracting equipment must be designed to be readily removable for cleaning and/or replacing if not designed to be cleaned in place.

The Minneapolis Code of Ordinances require that mechanical ventilation plans and specifications be submitted to and approved by the City of Minneapolis [Construction Code Services \(CCS\)](#) before installing or changing any commercial kitchen ventilation hood. Visit CCS's [mechanical permit website](#) for applications and instructions on how to apply for a mechanical permit in Minneapolis or stop by Minneapolis Development Review.

Minneapolis Development Review (MDR)

Public Service Center
505 5th Avenue S, Room 220
Minneapolis, MN 55415
Phone: 612-673-3000

The licensed engineer or architect of record is responsible for the final inspection and ensuring compliance with the applicable mechanical code requirements.

Equipment Numbers and Capacity

Provide adequate mechanical equipment to support the cooking, heating, ventilation, and hot and cold holding needs of the intended menu. Install and use equipment as intended by the manufacturer.

Consider the following equipment needs and requirements:

- Mechanical refrigeration and freezer capacity to maintain cold food at safe temperatures and rapidly cool hot food as necessary.
- Hot food holding equipment to maintain hot food at safe temperatures after cooking.
- Food shields, display cases, food packaging or other effective means to protect food from contamination.
- Heavy food equipment that sits on the counter and is not easily movable must be elevated on 4-inch legs or sealed to the counter.
- Heavy floor equipment which is not easily movable must be installed on 6-inch legs or casters, or sealed to the floor.
- Adequate storage areas and approved storage shelving to store food, equipment, utensils, linens and single-service items at least 6-inches off the floor.
- Shelving in refrigeration equipment must be corrosion-resistant.
- If refrigeration equipment, such as a walk-in cooler or freezer, does not come with an evaporator pan, the condensate must be discharged to a nearby floor drain.
- Walk-in refrigeration units installed outside should be designed for extra structural loads from snow and ice.

Water Heater

Include specifications and proposed locations for commercial water heaters (traditional and tankless) in submitted plans. Water heaters must be adequately sized to meet the peak hot water demands of the food establishment.

Cabinets and Countertops

Cabinets

Cabinets are often used throughout an establishment to provide storage for equipment and utensils. When selecting or constructing cabinets, be sure that they are made of stainless, high-pressure laminate, or another material that is smooth, non-porous, and easily cleanable. A laminate cabinet can have no exposed wood anywhere on the unit, including interior surfaces. Cut outs for items such as beverage lines must be sealed.

Sometimes the top of a cabinet will double as food preparation surface. In that case, the top must be made of stainless steel or a seamless, solid surface material, such as Corian. Cabinets that are not easily movable must be installed on 6-inch legs to allow for cleaning underneath. Hollow bases are not allowed.

Countertops

Countertops can be used for activities such as preparing food, storing clean or soiled utensils, holding dispensing equipment, or displaying baked goods. The menu that is being offered and the activity that is taking place within the facility will dictate the material requirements for the countertops. Review the information below to better identify what countertop material meets the needs of the facility.

Area Descriptions

Customer Service Counter – Also known as the “checkout counter,” this is the counter where customers pay for their food purchases. Little to no preparation takes place on this counter.

Customer Self-Service Counter – This counter is where equipment and food are provided for the customer to dispense or receive themselves without the help of a food employee.

Front Bar – This is the counter where customers order and are served drinks. There may be seating on the customer side. An approved tap tower may be installed on top of the counter where drinks are poured but no food or drink preparation takes place on the countertop itself.

Back Counter/Bar – This counter is mounted on the back wall. It may have several uses, such as storage for food or equipment, as well as providing a surface for food preparation if it meets the material requirements.

Sales Floor – The sales floor is where customers routinely walk and shop. It is not a food preparation space but does have customer self-service and food display areas.

Food Preparation Surface – This countertop is used for handling, packaging, or preparing food. The highest level of finish materials is required in this area for cleaning and sanitation purposes.

Material Descriptions

Stainless Steel – Stainless steel countertops can be used for many applications within a retail food facility. Stainless steel countertops meant for direct food contact surfaces must be ANSI accredited for sanitation.

Solid Surface – Solid surfaces such as granite, quartz, marble, and Corian™ can be used in areas with high moisture, drop-in hot holding inserts, and indirect contact during food preparation. Solid surface countertops meant for direct food contact surfaces must be ANSI accredited for sanitation.

High Pressure Laminate – High pressure laminate countertops are used in a multitude of applications including the storage of self-service equipment, countertop equipment, or drop-in hand sinks. Laminate surfaces must not be exposed to excessive moisture, objects hotter than 275 degrees F, or sustained heat above 150 degrees F. High pressure laminate countertops are not approved as food contact surfaces.

Wood – Wood shall not be used in a food preparation area, except for wood-top baker’s tables meeting the exception, and cutting boards conforming to ANSI standards. Wood may be used for front bar tops if sealed with a water-resistant epoxy or polyurethane.

Other Material – A number of other materials may be used as a countertop in different scenarios. Specifications for a different material must be submitted for review prior to approval.

Utilities

Specific information about the source of the water supply and sewage disposal, along with the water heater and any other utilities must be submitted with the plans.

Utility service lines and pipes must not be unnecessarily exposed. Enclose utility service lines and pipes, including beverage lines, when possible. Install utilities so they do not obstruct or prevent cleaning of the floors, walls and ceilings.

Plumbing and Wastewater Disposal

The Minneapolis Code of Ordinances require plans and specifications be submitted to and approved by the City of Minneapolis [Construction Code Services \(CCS\)](#) before doing any plumbing work. Isometric plumbing plans must be submitted by a City of Minneapolis licensed plumber to Minneapolis Development Review (MDR). Visit CCS's [plumbing permit website](#) for applications and instructions on how to apply for a plumbing permit in Minneapolis.

Minneapolis Development Review (MDR)

Public Service Center
505 Fourth Ave. S., Room 220
Minneapolis, MN 55415
Phone: 612-673-3000

Water Supply

Provide an adequate supply of water to meet the needs of the operation. Several different terms (e.g., drinking water, potable water, and fresh water) are used to describe water that is approved and safe for use in a food establishment. Use only drinking water from an approved source according to [Minnesota Rules, chapter 4714](#), plumbing code; [chapter 4720](#), public water supplies; and [chapter 4725](#), wells and borings.